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This is our Grandfather, John Isaac, "Chili" recipe and it is the one used by him when he was living. After Grandpa died Ernest, his son, gave this recipe to me, his daughter, Mary, there are some easier methods in my Dad's recipe, but it is the same, perhaps a bit hotter & my Dad used
① large kettle as Grandpa used
②. My Dad, Ernest, used ground spices, ^{coarse} ground Suet & ^{coarse} ground round
Ernest always told me to taste the spices before measuring, because some years the "weather" could make them hotter & you could make the recipe to hot or not hot enough.

John Isaac's recipe 400 lbs
2, Kettles.

250# beef (Grade A) ground course

150# Kidney suet (Grade A)

2 cups red pepper (ground) 1 cup to each
Kettle

Chili peppers already ground
5# to each Kettle

Spices

4# garlic cloved (2#s to each Kettle)

18 cups salt (9 cups in each Kettle)

- { 1 handful Oregano sage (1 wad in
each Kettle.
2 Tablespoon thyme (be careful thyme is
bitter)
1 handful comino seed

Directions

Cook suet until cracklings are
fairly dark brown. Remove cracklings
squeeze and save in two separate
pans.

Add meat to hot suet carefully
and let cook 4 hrs, stirring often.

Add salt and ground garlic & one of
the pans of ground cracklings, divide
between the Two Kettles. Cook 1 hr.

Add peppers and mix well. Cook
for $\frac{1}{2}$ hour. add spices (ground or
wads)

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Grandpa (Johns) Recipe Card.

and let cook for 1 hr.

Remove wads (if used) squeeze
& remove. Add more hot stock
so as to fill rest of the kettle and ^{stirring}
divide into 6 large kettles.

The wads of spices may be used
2 different chili making times

My "father's" "Ernest" Recipe

1 Kettle 300# Chili

160# Lean Round $\frac{1}{3}$ " Grind (a bit ^{coarser} is better)

125# Suet (clear Beef suet)

2 $\frac{1}{2}$ # Cayenne Pepper (taste)

6# Chiltomaline

6# Pure Ground Chili Peppers

6# Garlic

3# Comino (Ground)

1 $\frac{1}{2}$ Cups Oregano

6 Cups Salt

2 Tablespoon Thyme.

Smaller Batch

40# Lean Round $\frac{1}{2}$ " Grind

30# clear beef suet #1 Grind

add together { 1 $\frac{1}{2}$ # Chiltomaline
1 $\frac{1}{2}$ # Pure Ground Chili Peppers

met together { $\frac{3}{4}$ # Comino (Ground)

$\frac{3}{4}$ Cup Oregano

1 Tablespoon thyme (slightly heaped.)

1 $\frac{1}{2}$ # Salt add $\frac{1}{2}$ with $\frac{1}{2}$ of the above
Cook 1 hr. Add Cayenne last Cook 1 hr.

$\frac{1}{2}$ # Cayenne (red pepper, add last)

1 $\frac{1}{2}$ # garlic (Ground fine (add ground Cracklex & ground garlic together)

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"Chili"
continue Ernest's recipe

Render suet (toast brown).
squeeze suet set aside & guard
with cracklens.

Remove most of suet liquid, leave
about 3" in pan (kettle) Add meat
slowly, keep stirring every 10 min.
so as not to stick. When lightly
cooked, it will not be sticking
to bottom so, add spices and
cook 2 hrs, or more slowly
than add rest of ^(hot) (suet) to top
of Kettle simmer & stir lightly
taste!

You can order 5# of each spice
at the Texas address
Garland Texas).

I, Mary Isaac Meacham give my
cousin Bob Borreman's my favorite
Chili Recipe because he wants
it and he is my dearest cousin. 1984

Address for ordering
spices

Mexican Chili Supply Co
304 E. Belknap St.

Fort Worth Texas 76102

These spices are ground
order 5# each & use
according to my Mom's Recipe
Times